



ANTIPASTI E PANE

pane alla pizzaiola garlic pizza bread	7.5	pane con pepperoncino chilli pizza bread	7.5	pane al formaggio cheese pizza bread	8.5
olive e feta marinate marinated feta and olives	10.5	pane pizza pizza bread served with olive oil and balsamic	9.5		

COLD AND HOT APPETISERS

CURED SALMONE with horse radish cream, crispy fennel, radish, black olives, green apple, lemon, olive oil, and garden herbs g.f.	23.5
CARPACCIO DI CERVO venison carpaccio, rocket leaves, parmesan, balsamic "chipolini" onions, capers, and pickled beetroot g.f.	22.5
PROSCIUTTO CRUDO Parma ham, melon, rocket leaves, cracked pepper, balsamic vinegar, and extra virgin olive oil g.f.	24.5
AFFETTATO platter with mixed Italian dry cured meat, artisan salami with olives, roasted peppers, gherkins, mustard, and home baked bread (g.f. bread available on request)	23.5
EPICURIAN PLATTER FOR 2 selection of dry cured meat, salamis, cheese, olives, pickles, mustard, relishes, wood roasted peppers, gherkins, olive oil, and home baked bread(g.f. bread available on request)	70
CALAMARI CROCCANTI crispy calamari, lemon wedges, Italian parsley, and paprika aioli g.f.	19.5
FEGATINI AL MARSALA pan fried chicken livers in sweet Marsala sauce with crispy potato pave, mushrooms, bacon, shallots, and mixed green leaves g.f.	19.5
SCAMPI NATURAL Scampi lightly pan roasted with extra virgin olive oil, garlic, Italian parsley, white wine, and fresh lemon juice g.f.	32.5

CONTORNI AND SIDE SALADS

VERDURE DI STAGIONE 9.5 Fresh seasonal vegetables with roasted hazelnut, lemon and olive oil	CAESAR SALAD 12.5 Caesar salad with bacon, egg, anchovies, croutons and cos parmesan Option with chicken available 22.5
PATATINE FRITTE 7.5 Bowl of fries	POTATO PAVE 8.5 Gratinated potato

*Please note that all our meats are cooked pink as to our chef's recommendation unless specified different. Also please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, Ascension Osteria Matakana is unable to guarantee the absence of the above ingredients in its menu items. If you have any type of food allergies please let us know before ordering the meal.

PASTA MAINS

PAPPARDELLE CON POLLO ALLA CACCIATORA slow cooked chicken thigh "ragout" 26.5 in rich tomato sauce, baby onions, wild mushrooms, olives, parsley and parmesan	
SPAGHETTI AI FRUTTI DI MARE spaghetti with selected mixed seafood, olive oil, 28.7 Italian parsley, and garlic in Napolitano sauce	
GNOCCHI DI CASA made daily by our chefs with chestnut crema, wild forest mushrooms, 27.7 truffle oil and grana Padano	

MAINS

PANCIA DI MAIALE twice cooked pork belly with celeriac puree, steamed "cavolo nero", 38.7 black pudding, black garlic coulis, sautéed mushrooms, sweet marsala sauce g.f.	
FILETTO DI MANZO charred beef fillet, with salt baked shallots, baby leeks, 39.7 cauliflower puree, potato "pave" and red wine sauce g.f.	
PANCIA AGNELLO crispy lamb belly with carrot puree, roasted baby heirloom carrots, 39.5 peas, broad bean, "broccolini", pickled baby onion, and lamb jus g.f.	
PESCE DEL MERCATO pan fried market fish, potato and silver beet crush, mixed sea food 38.5 in aromatic broth "all'acqua pazza" and grated "bottarga" g.f.	
DUO DI ANATRA pan roasted duck breast and confit duck leg with red cabbage, 39.8 salt baked beetroot, braised baby endive, radish, "radicchio" and duck jus g.f.	

PIZZERIA- GOURMET PIZZAS

(All pizzas served with rocket, oregano and shaved grana Padano)

MARGHERITA mozzarella, tomato, olive oil, and fresh basil	25.5
NAPOLETANA tomato, roasted onion, capers, anchovies, garlic, and mozzarella	26.5
PEPPERONI spicy salami, tomato, capsicum, chilli, and mozzarella	25.5
DELLA CASA chicken, tomato, mushrooms, and mozzarella	28.5
QUATRO STAGIONE tomato, artichokes, mozzarella, mushrooms, salami, and bacon	28.5
CAPRICCIOSA prosciutto, mushrooms, tomato, artichokes, olives, and mozzarella	28.5
MARINARA tomato, mixed seafood, basil, garlic, and mozzarella	29.5